

江明倫 學經歷及著作

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學歷	國立臺灣大學食品科技研究所博士	
經歷	<ul style="list-style-type: none"> ➢ 開南大學健康照護管理學院院長 ➢ 開南大學觀光運輸學院院長 ➢ 開南大學觀光與餐飲旅館學系系主任 ➢ 開南大學觀光與餐飲旅館學系專任教授 ➢ 開南大學觀光與餐飲旅館學系專任副教授 ➢ 輔仁大學食品科學系兼任副教授 ➢ 開南大學觀光與餐飲旅館學系專任助理教授 ➢ 台北海洋技術學院食品科學系兼任助理教授 ➢ 中華民國陸軍裝甲 542 旅少尉排長 ➢ 台北縣永和社區大學兼任講師 	
其他經歷	<ul style="list-style-type: none"> ➢ 桃園市政府觀光發展委員會委員 ➢ 桃園市政府衛生局傳統暨高風險食品產業衛生安全追蹤管理計畫現場實地查核委員 ➢ 桃園市政府勞動局石門山勞工育樂中心民間參與 ROT 先期規畫及招商作業專業服務案採購評選、先期規劃及甄審審查委員 ➢ 社團法人中華食品安全管制系統發展協會 HACCP 課程講師 ➢ 交通部觀光局觀光產業人才供需調查及推估座談會專家學者 ➢ 桃園市餐盒食品商業同業公會衛生講習課程講師 ➢ 桃園捷運新進人員甄試口試委員 ➢ 經濟部工業局產業園區廠商競爭力推升計畫-產業園區專案輔導計畫-大園工業區再造計畫輔導顧問 ➢ 桃園市中壢區中正國小學校午餐食材採購案評選委員。 	

	<ul style="list-style-type: none"> ➤ 桃園市政府客家事務局客家餐廳整合行銷輔導計畫審查委員 ➤ 新北市政府衛生局新北市餐飲衛生輔導計畫輔導評核委員 ➤ 桃園職訓中心農特產品加工食品安全衛生輔導委員 ➤ 桃園金牌好店評審委員 ➤ Journal of Food and Drug Analysis、Probiotic and Antimicrobial Proteins、Foodborne Pathogens and Disease、Archives of Microbiology、BMC Microbiology 等期刊審稿人
授課科目	餐飲衛生與安全、餐飲法規與標章、健康餐飲、團體膳食管理
專業領域	食品衛生與安全、食品科學、餐飲管理
證照	<ol style="list-style-type: none"> 1. 食品安全管制系統 HACCP 訓練合格證書 2. 觀光餐旅經營管理管理師 3. 德國萊因 TÜ V Tourism and Hospitality Management Manager
研究計畫	<ol style="list-style-type: none"> 1. 計畫主持人。臺灣克弗爾分離菌株 <i>Lactobacillus kefiranofaciens</i> M1 對不同壓力之反應及其於噴霧乾燥和冷凍乾燥後存活與機能特性之探討 2013/8/1-2017/1/31。科技部。 2. 計畫主持人。酸適應處理引發腸炎弧菌壓力反應之研究 2010/8/1-2013/10/31。科技部。
產官學計畫	<ol style="list-style-type: none"> 1. 計畫共同主持人。110 年度桃園在地懷舊美食賦予實安心生命查核計輔導專案計畫。桃園市政府衛生局。 2. 計畫共同主持人。桃園市政府 108 年度補助大專校院辦理在職勞工訓練-訓練班別計畫-烘焙實作(含麵包丙級證照課程)。桃園市政府。 3. 計畫主持人。手工咖啡、茶飲暨健康輕食實務班。(107A-001)。桃園市榮民服務處。
近年期刊論文	<ol style="list-style-type: none"> 1. Chen, M. J., Tang, H. Y., Chiang, M. L. 2017. Effects of heat, cold, acid and bile salt adaptations on the stress tolerance and protein expression of kefir-isolated probiotic <i>Lactobacillus kefiranofaciens</i> M1. Food Microbiology 66, 20-27. (SCI) 2. Chiang, M. L., Chen, H. C., Chen, K. N., Lin, Y. C., Lin, Y. T., Chen, M. J. 2015. Optimizing production of two potential probiotic lactobacilli strains isolated from piglet feces as feed additives for weaned piglets. Asian-Australasian Journal of Animal Sciences 28, 1163-1170. (SCI) 3. Chiang, M. L., Chen, H. C., Wu, C., Chen, M. J. 2014. Effect of acid adaptation on the environmental stress tolerance of three strains of <i>Vibrio parahaemolyticus</i>. Foodborne Pathogens and Disease 11, 287-294. (SCI)

	<ol style="list-style-type: none"> 4. Chen, Y. F., Chiang, M. L., Chou, C. C., Lo, Y. C. 2013. Enhancing the antitumor cell proliferation and Cu²⁺-chelating effects of black soybeans through fermentation with <i>Aspergillus awamori</i>. Journal of Bioscience and Bioengineering 115, 400-404. (SCI) 5. Chiang, M. L., Chen, H. C., Wu, C., Tseng, Y. T., Chen, M. J. 2013. Effect of acid adaptation treatment on the survival of <i>Vibrio parahaemolyticus</i> in oyster homogenates under heat, cold and simulated gastrointestinal conditions. Taiwanese Journal of Agricultural Chemistry and Food Science 51, 34-42. (ISSN: 1605-2471) 6. Chiang, M. L., Chou, C. C., Chen, H. C., Tseng, Y. T., Chen, M. J. 2012. Adaptive acid tolerance response of <i>Vibrio parahaemolyticus</i> as affected by acid adaptation conditions, growth phase and bacterial strains. Foodborne Pathogens and Disease 9, 734-740. (SCI) 7. Lin, M. H., Chiang, M. L., Pan, C. L., Chou, C. C. 2012. Heat shock and cold shock treatments affect the survivals of <i>Listeria monocytogenes</i> and <i>Salmonella Typimurium</i> exposed to disinfectants. Journal of Food Protection 75, 695-700. (SCI) 8. Wang, S. T., Chen, K. N., Lo, Y. M., Chiang, M. L., Chen, H. C., Liu, J. R., Chen, M. J. 2012. Investigation of microorganisms involved in biosynthesis of the kefir grain. Food Microbiology 32, 274-285. (SCI)
<p style="text-align: center;">近年研討會論文</p>	<ol style="list-style-type: none"> 1. Chen, Y. C., Chu, C. C., Huang, H. W., Chiang, M. L., Chen, M. J. 2020. Systematic investigation of adaptive responses and stress tolerances of <i>Lactobacillus mali</i> APS1 towards various environmental stresses. Institute of Food Technologists (IFT) 2020 Annual Meeting. Jul 12-15. Chicago, USA. 2. Chen, Y. C., Chu, C. C., Chiang, M. L., Chen, M. J. 2019. Investigation on the responses of <i>Lactobacillus mali</i> APS1 to environmental stresses and its survival after freeze-drying The 10th Asian Conference on Lactic Acid Bacteria (ACLAB-10). Aug 28-31. Yogyakarta, Indonesia. 3. Chu, C. C., Li, K. Y., Chen, M. J., Chiang, M. L. 2018. Investigation on the survival and adaptive responses of <i>Lactobacillus mali</i> APS1 to various stresses after sublethal adaptation. The 8th Asian Australasian Animal Production Congress. Aug 1-5. Kuching, Malaysia. 4. Chiang, M. L., Tang, H. Y., Chen, M. J. 2016. Effects of sublethal environmental stresses on some physiological properties of probiotic <i>Lactobacillus kefirifaciens</i> M1. 25th International Committee on Food Microbiology and Hygiene (ICFMH) Conference-FoodMicro 2016. Jul 19-22. Dublin, Ireland. 5. 江明倫。2016。運用時事議題與案例討論於教學實務-以「餐飲規範與認證」課程為例。2016 教學發展暨經驗分享研討會論文集 (ISBN: 978-986-6467-25-7)。Jun 15。桃園，台灣。 6. Chiang, M. L., Tang, H. Y., Chen, M. J. 2015. Adaptation and tolerance of <i>Lactobacillus kefirifaciens</i> M1 to various environmental stresses. Federation of European

	<p>Microbiological Societies (FEMS) 6th Congress of European Microbiologists. Jun 7-11. Maastricht, The Netherlands.</p> <p>7. <u>Chiang, M. L.</u>, Chen, H. C., Wu, C., Chen, M. J. 2014. The effects of acid adaptation on the growth behaviors, thermostable direct hemolysin production and fatty acid composition of three strains of <i>Vibrio parahaemolyticus</i>. Institute of Food Technologists (IFT) 2014 Annual Meeting. Jun 21-24. New Orleans, LA, USA.</p> <p>8. <u>Chiang, M. L.</u>, Chen, H. C., Wu, C., Chen, M. J. 2013. Effect of acid adaptation and challenge on the survivability characteristics of <i>Vibrio parahaemolyticus</i>. Federation of European Microbiological Societies (FEMS) 5th Congress of European Microbiologists. Jul 21-25. Leipzig, Germany.</p>
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